

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS

1-48. CANCELED

49. (*currently amended*) A method for controlling Listeria ~~Listeria~~ contamination of of ~~[[in]]~~ a food product, ~~[[on]]~~ food processing equipment, or ~~[[on]]~~ a food storage container~~[[s]]~~, comprising applying lytic phage P100, ATCC patent Deposit Accession ~~Designation~~-No. PTA-4383, to said ~~[[a]]~~ food product, ~~or food processing equipment or container~~ in an amount sufficient to reduce the amount of Listeria ~~Listeria~~, thereby controlling said Listeria contamination.

50. (*currently amended*) The method according to claim 49, wherein said P100 is applied in combination with phage A511, ATCC Patent Deposit Accession ~~Designation~~-No. PTA-4608. ~~[[51]]~~

51. (*currently amended*) The method according to claim 49, wherein said lytic P100 phage is applied in combination with at least one additional agent selected from the group consisting of listeriolysin, a surface disinfectant, an antibiotic, a surfactant, an enzyme, and a phage that lyses a specific for contaminating bacteria~~[[1]]~~ ~~contaminants~~ other than Listeria monocytogenes ~~Listeria monocytogenes~~.

52. (*previously presented*) The method according to claim 49, wherein said food product is a dairy product.

53. (*previously presented*) The method according to claim 49, wherein said food product is an unpasteurized food product.

54. (*previously presented*) The method according to claim 49, wherein said food product is a meat product.

55. (*previously presented*) The method according to claim 54, wherein said meat product is a ready to eat meat product.

56. (*previously presented*) The method according to claim 49, wherein said food product is a fish product.

57. (*currently amended*) The method according to claim 49, wherein said ~~food storage~~ container is a salad bar and said food product is salad.

58. (*currently amended*) The method according to claim 49, wherein said food processing equipment is selected from the group consisting of

- (i) a tube through which milk is being pumped,
- (ii) a high-salt content tank for processing cheese,
- (iii) a container from which cultures are applied to a surface of a cheese,
- (iv) a set of shelves on which a product is dried and cured, and
- (v) a floor drain.

59. (*currently amended*) The method according to claim 49, wherein said lytic P100 phage is ~~is~~ applied by mixing the phage with a liquid or semi-solid food product.

60. (*currently amended*) The method according to claim 49, wherein said lytic P100 phage is ~~is~~ ~~mixed with~~ suspended in a liquid and sprayed onto a surface ~~selected from the group consisting of said food product~~ or and food storage container.

61. (*currently amended*) The method according to claim 60 wherein said lytic P100 phage are ~~sprayed applied onto~~ said food processing equipment surface in combination with an agent selected from the group consisting of listeriolysin, a surface disinfectant, an antibiotic, a surfactant, an enzyme, and a phage that lyses specific for contaminating bacteria ~~contaminants other than *Listeria monocytogenes*~~.

62. (*currently amended*) The method according to claim 49, wherein said lytic P100 phage is ~~is~~ lyophilized or cryopreserved by vitrification and applied in a dry form to said food product, ~~food processing equipment~~ or and food container.

63. (*currently amended*) A composition comprising an isolated phage-P100 phage, ATCC Patent Deposit ~~Designation~~ Accession Number PTA-4383 ~~and in~~ a carrier.

64. (*currently amended*) The composition according to claim 63, further comprising, in said carrier, an isolated phage-A511 phage, ATCC Patent Deposit Accession ~~Designation~~ Number PTA-4608.

65. (*currently amended*) The composition according to claim 63, further comprising an agent selected from the group consisting of listeriolysin, a surface disinfectant, an antibiotic, a surfactant, an enzyme, and a phages that lyses specific for contaminating bacteria[[1]] ~~contaminants~~ other than Listeria monocytogenes ~~Listeria monocytogenes~~.

66. (*currently amended*) The composition according to claim 63, wherein said carrier is a pharmaceutically acceptable carrier.

67. (*withdrawn; currently amended*) A method for treating an animal infected with *Listeria monocytogenes* comprising administering an amount of lytic P100 phages, ATCC patent Deposit Accession No. PTA-4383 ~~suitable effective~~ to reduce or eliminate said *Listeria monocytogenes*.

68. (*withdrawn; currently amended*) The method according to claim 67, further comprising administering an effective amount of phages A511, ATCC Patent Deposit Accession No. PTA-4608.

69. (*currently amended*) An isolated Phage-P100 phage as deposited at the American Type Culture Collection, ATCC Patent Deposit ~~Designation~~ Accession Number PTA-4383.

70. to 82. CANCELLED

83. (*withdrawn; currently amended*) A method for controlling *Listeria* contamination of [[in]] a food product, [[on]] food processing equipment or [[on]] a food storage container[[s]], comprising applying ~~the endolysin protein according to claim 82, to said~~ [[a]] food product, ~~food processing equipment or food storage container~~ [[in]] an amount of a purified endolysin protein encoded by phage P100 effective sufficient to reduce the amount of *Listeria*, thereby controlling said Listeria contamination.

84. (*withdrawn; currently amended*) The method according to claim 83, further comprising applying to said food product, equipment or container at least one member of a group ~~variety~~ of lytic phage from the *Myoviridae* family ~~to said food product, equipment or container~~.

85. (*withdrawn; currently amended*) The method according to claim 83, wherein said lytic phage is selected from the group consisting of P100 phage and A511 phage.

86. (*withdrawn*) The method according to claim 83, wherein said endolysin is recombinantly produced.

87. (*withdrawn; currently amended*) The method according to claim 83, further comprising applying to said food product, equipment or container an endolysin from at least one member of another phage group which infects *Listeria* or [[an]] other bacterial genera.

88. (*withdrawn*) The method according to claim 87, wherein said other phage is A511.

89. (*withdrawn*) The protein according to claim 82, wherein said endolysin protein is recombinantly produced.

90. *(withdrawn; currently amended)* A composition for controlling *Listeria* contamination of ~~[[in]]~~ a food product, [on] food processing equipment or [on] a food storage container~~[[s]]~~ comprising endolysin protein ~~derived from phage P100~~ according to claim 82, and a suitable carrier.

91. *(withdrawn; currently amended)* The composition according to claim 90, further comprising at least one member of a group ~~variety~~ of lytic phage from the *Myoviridae* family.

92. *(withdrawn; currently amended)* The composition according to claim 91, wherein said lytic phage are selected from the group consisting of P100 phage and A511 phage.

93. *(withdrawn; currently amended)* The composition according to claim 90, wherein said endolysin is recombinantly produced in a host bacterium ~~bacteria~~.

94. *(withdrawn; currently amended)* The method according to claim 70, wherein a gene construct has been recombinantly inserted into a P100 genome and encodes in order to provide or a protein that serves as a detectable ~~emit a signal for detecting confirming the detection of~~ *Listeria monocytogenes*.

95. *(withdrawn; currently amended)* The method according to claim 94, wherein said gene construct encodes ~~is selected from the group consisting of genes encoding luciferase or and green fluorescent protein.~~